

Mensa Cabernet Sauvignon 2021

This wine has intense flavours of dark chocolate and blackberry with spicy oak notes on the aftertaste.

Enjoy with pan-seared beef tenderloin, venison stew or dark chocolate brownies.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 6.1 g/l pH : 3.5 ta : 5.76 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Bud break was 5 to 7 days later compared to the 2020 vintage, giving rise to later flowering and a late start to the 2021 season. Rain and cold weather conditions at the beginning of November had a very positive effect on set and was a contributing factor to a better 2021 season. The cool summer conditions gave the season a start with a slow ripening period and grapes reached phenolic ripeness 3 - 4 weeks later. These factors contribute to more fruit intensity and higher acidity levels.

in the cellar : After crushing, the grapes were left to cold soak for three days before being inoculated with known yeast strains. A controlled pump-over schedule was followed to extract intense colour without harsh tannins. The wine was fermented on the skins for eight days followed by malolactic fermentation in the tank. The wine was matured on French oak staves for 10 months.

